

mashing the slurry at a temperature above 50°C in the presence of at least one starch degrading enzyme and at least one protein degrading enzyme.

2. (Three times amended) The process of claim 1 for the production of a cereal beer having a high content of soluble β -glucan from a cereal or mixture of cereals further comprising the following steps:

[a. forming an aqueous cereal slurry containing from 10% to 30% weight/volume of at least one wet or dry milled cereal which slurry lacks β -glucanase activity sufficient to decrease soluble β -glucan by more than 20 wt% compared to the yield from the corresponding source of non-germinated cereal or mixture of cereals;

b. mashing the slurry at a temperature above 50°C in the presence of at least one starch degrading enzyme, and, optionally, at least one protein degrading enzyme;]

[c.] cooling the mashed slurry to a temperature below 50°C; and

[d.] removing insoluble material to form [a] the wort;

e. boiling the wort with hops at conditions sufficient to destroy all enzymatic activity, thereby forming a boiled wort;

f. cooling the boiled wort to room temperature or lower;

g. adding yeast to the boiled wort; and

h. fermenting the mixture to produce a cereal beer having a high content of soluble β -glucan].

22. (Amended) A process for the production of a cereal wort or beer having a high content of soluble β -glucan of more than 0.2 wt% from a cereal or mixture of cereals, the process comprising the steps of:

utilizing enzymes [in which the enzymes present] during the process having [lack sufficient] β -glucanase activity sufficient only to eliminate from the cereal or mixture of cereals not more than 50% of soluble β -glucan which is contained before the process is effected in the cereal or mixture of cereals [before the process is effected].